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Wish their many friends and the public generally a MERRY CHRISTMAS, and desire to inform their patrons that they are better prepared than ever to accommodate the Holiday Trade. The firm is celebrated as being THE MOST EXTENSIVE in Northeastern Pennsylvania, and for carrying

The Purest, Best and Highest Grade Goods, Domestic and Imported

SPECIAL PRIDE IS TAKEN IN CATERING TO THE HOLIDAY TRADE, AND AMONG THE CHOICE GOODS OFFERED ARE

BOTTLED WHISKIES.	AMERICAN WHISKIES.	GREEN VALLEY RYE.	LIQUORS AND CORDIALS.	IMPORTED WINES.
Mount Vernon, Medallion. Sam Thompson, Canadian Club, Jamison's Irish, Ramsey's Scotch, Pepper, James E., "O. F. C.," "Tippecanoe."	IN BULK. Green Valley Gibson, Hermitage, Guckelheimer, Monogram, Quaker, Black Thorn, Zeno, Sam Clay and Hickory Ryes.	One of the finest Ryes on the market, the delight and choice of every one who ever tried it.	Curacod, Benedictine, Chartreuse Green, Chartreuse Yellow, Annisette, Rum Punch, Vermouth, Absinthe.	Port, Sherry, Catawba, Rhine, Orange, Muscatel and Angelica Wines.
BOTTLED WINES.	SOLE AGENTS FOR	IMPORTED SHERRY.	BITTERS.	ALES AND PORTER.
PORT. Oporto, Clover Leaf and Sunset.	Bergner & Engel's famous Tann- hauser Beer, Imported Kaiser Beer.	We have just imported a quantity of the very finest Sherry from Wisdom & Warter, in Spain. This Sherry is not from jobbers in New York, but was imported by us direct from Spain, something that has never before been done by a house in this part of the State. This Sherry is the highest grade that has ever before been offered for sale in Scranton. If you want a distinctly high grade of Sherry try our specially imported Spanish Sherry.	Bonnekamp, Angostura and Home Rule Bitters.	McMullen's White Label, Bass' Ale, Burke's Guinness Stout, E. & J. Burke Smith's Pale, Smith's Brown Stout.
SHERRY. Duff, Gordon, Clover Leaf and Sunset.	CHAMPAGNES.	Sole Agents for the Casey & Kelly Brewing Co.'s Fine Ales and Porter.	CLARETS.	WHITE WINES.
	Mumms' Extra Dry, Gold Seal. Agents for Greek and Tokay Wines.		Rising Sun, St. Julien, Medoc, St. Julien, Bordeaux, and Pontenet Canelet.	Haut Sauternes, Barsac. All orders by mail or telephone promptly attended to. Telephone Call, 2162.

CASEY BROS.

WHOLESALE LIQUOR DEALERS
216 Lackawanna Avenue, Scranton, Pa.

Domestic Helps and Fine Recipes

Hints for the Housewife That May Prove Just What She Wants.

POINTERS IN HOME ECONOMY

Try Them If They Are New; They Will Not Do Any Harm and Perchance They May Be the Very Things You Have Wanted to Know.

An excellent fish salad is made from a boiled or baked cod, white fish or halibut. Separate the fish from skin and bones, flake it with a fork, season with white pepper and lemon juice, and cover with a mayonnaise dressing mixed with two tablespoons of horse radish grated very fine and four tablespoons of whipped cream. A steak of any white fish is very nice served ice-cold and spread with a thick layer of mayonnaise.

When it comes to cotton goods, most housewives throw old clothes in the rag bag and then go and buy material to cover comforters. Take your old print and gingham dresses and rip them carefully apart—children's frocks, too—and then have everything washed and starched. See that they are all ironed and folded smoothly and will not be in a muss when you get ready to work at them. Select three or four of the sets of pieces and tear them in strips, of say four to six inches wide. Sew pieces of like kind together evenly, till you have them the length of a comforter. Then sew the strips together in alternating stripes, sew on the machine, and before you know it you have covers for a comforter. The better part of the old pillow slips and sheets will answer nicely to go in these covers, or if you like them darker, there are cotton dyes that are easily used. It is such an economical way to use every scrap of old wrappers and dress skirts. The thicker gingham skirts can often be best utilized in making kitchen aprons.

A very good apple-pudding is made from one pint of applesauce, made from tart apples and moderately sweet, a cupful of fine dry breadcrumbs, a tablespoonful of butter, and the yolks of two eggs. Beat and mix the whole until light, put in a well-buttered pudding-dish, and bake half an hour in a moderate oven. Make a meringue of the whites of the eggs and powdered sugar, and brown delicately. Brown Betty is also a healthful and good dessert made from breadcrumbs and tart apples. For it only needs two cupfuls of tart apples sliced or chopped fine, half a cupful of brown sugar, a tablespoonful of butter, and for seasoning either grated yellow rind of a lemon, cinnamon, or nutmeg and a cupful of powdered breadcrumbs. Butter a pudding-dish well and cover the bottom with a layer of apples. Scatter with bits of butter and the lemon rind, or a very little spice. Cover with a layer of breadcrumbs. Use the apples and bread alternately, seasoning as at first. The top layer should be crumbs. Cover and bake in a moderately hot oven half an hour, then take off the cover and brown. Send to the table in the pudding-dish. Serve with sugar and cream or with the following sauce: Heat a pint of milk to the boiling point. Mix

a heaping teaspoonful of cold milk, and a tablespoonful of sugar, and stir into the hot milk. Cook three minutes, see that the liquid is free from lumps, then cook. Flavor with sherry or lemon, and just before you serve fold in the frothed whites of two fresh eggs.

One of the rich dishes that our distinguished colonial sires used to enjoy was ham, baked in cider. Mrs. Rorer tells how to prepare it: "Wipe a whole ham clean and put in a baking pan, skin side down and over the flesh side sprinkle one-half a teaspoonful each of pepper, cloves and allspice, and one-quarter of a teaspoonful of mace and cover all with a little onion juice. Into the bottom of the pan put a sprig of celery, two bay leaves and a slice of onion. Put a cup of flour in a bowl and add sufficient water to make a paste, cover the ham with the paste as far down as the skin and then turn into the pan two quarts of cider. Put in a hot oven and cook for three and one-half hours, basting every fifteen minutes. When cooked take off the crust, turn over and flake off the skin and put in another pan with the fat side up, brush over with a beaten egg, sprinkle with chopped parsley and breadcrumbs and bake in a hot oven for one hour when it will be ready to serve." If eaten, send for the doctor, and save time.

Just now, with Xmas feasts in view, this prize recipe for a genuine English plum pudding will be found valuable: Take one pound of raisins, one pound of suet, chopped fine, three-quarters of a pound of stale bread crumbs, one-quarter pound of flour, one pound of currants, half of a nutmeg grated, five eggs, one-half pint of brandy, one-half pound of minced candied orange peel and the grated rind of one lemon. Clean, wash and dry the currants, stone the raisins, chop and shred the suet. Mix all of the dry ingredients well together. Beat the eggs and add to them the brandy and pour over the dry ingredients and thoroughly mix the whole with your hands. Pack the mixture into small greased kettles or fancy moulds with tight tin covers and boil steadily in hot water for twelve hours. Then take off the covers from each kettle and hang in the collar or garret until wanted. Boil another hour before serving, when you put four cut loaf cubes of sugar on a dish, add a tablespoonful of brandy, set on the pudding and apply a match and bring on the table while blazing. The celebrated English huntman's puddings are made the same way, with the exception of the addition of two ounces of almond paste or four ounces of almonds chopped fine.

In order to preserve the hands soft and white they should always be washed in warm water, with fine soap, and carefully dried with a moderately coarse towel, being well rubbed every time, to insure a brisk circulation, than which nothing can be more effective in procuring a transparent and soft surface. If engaged in any accidental pursuit, which may hurt the color of the hands, or if they have been exposed to the sun, a little lemon juice will restore their whiteness for the time; and lemon soap is proper to wash them with. Almond paste is of essential service in preserving the delicacy of the hands. The following is a serviceable pomade for rubbing the hands, on retiring to rest: Take two ounces of sweet almonds; beat with three drachms of white wax and three drachms of spermaceti, beaten up carefully in rose-

water. Gloves should be always worn on exposure to the atmosphere.

LITTLE HOUSEHOLD HINTS:
Powdered rice is said to be very efficacious in stopping bleeding from fresh wounds.

It is claimed that eastern water may be purified by hanging in it a bag filled with charcoal.

Half a teaspoonful of sugar scattered over a dying fire is better than kerosene, and has no element of danger.

When the burners of lamps become clogged with char put them in strong soapuds and boil awhile to clean them.

Paint spots may be removed from wood by covering them with a thick coating of lime and soda. Wash off after twenty-four hours.

If fine clothes become scorched in the ironing, often the yellow look can be entirely removed by hanging the article in the bright sunshine.

Two uses of eggs are not generally known or appreciated. A fresh egg beaten and thickened with sugar, freely eaten, will relieve hoarseness, and the skin of a boiled egg, yet and applied to a boil, will draw out the soreness.

Cottage pudding is made more attractive by taking in gem or ponover pans, thus giving to each person an individual pudding, than when baked in one pan and cut into a number of pieces. Serve with a sauce in the usual way.

A new method of cleaning clothes is suggested: Dip the clothes brush in the yolk of an egg, so that the bristles are quite wet. Allow it to dry, and then use. This treatment has, it is said, the effect of making the brushing especially effective.

A professional cook teaches her class in pastry making to cut the circle of pie crust one way around and the rim that surrounds the dish the other way. She says that this simple rule has an important bearing upon the flakiness of the result.

The creases can be taken out of velvet and the pile raised by drawing it across a hot iron over which a wet cloth has been spread. If there are pin marks over which the pile refuses to rise, brush it up with a stiff brush and steam it, repeating the operation several times.

If you have black or tinted cambrics, or muslins which you hesitate to trust to the laundress, give them a first dip yourself into water with which you have stirred a teaspoonful of black pepper. This is also said to save gray and buff linen from spots when rinsed in the first water.

In buying cheese for an ordinary family of six," says Mrs. Rorer, "buy either a pineapple or an Edam; they will keep all winter if necessary. Then buy a pot of Roquefort and a tumbler of club-house cheese, keep them in a cool dry place, and they will last until used. In this way you may have a variety at a little expense."

He Had a Reason.
From the Detroit Free Press.
Jones (meeting Brown smoking)—I don't like to see a man smoking on the street.
Brown—Why, what difference does it make?

Jones—A great deal. It makes me want to do the same, and I haven't anything to smoke.
The Burden of Her Ballad.
(According to her husband.)
"Darling, darling, it's good to see you back."
(Mrs. Mills, across the way, has got a sea-sick squall.)
Sweetheart, sweetheart, how long you've been away!
(My winter coat is shabby, dear, I tried it on today.)
Your letters were so cool and short; they rarely filled a page.
(Those little diamond stick-pins are the fashionable rage!)
You look a trifle pale and thin; been working hard, I fear.
(I hope you've made some money, and—what's that? Oh, t-h-a-n-k you, dear.)
—New York Recorder.

London Pictures by Richard Willis

Interesting Resume of the Important Events of the Week.

BIRTHDAY OF THE PRINCESS

The Popular Member of the Royal Family Passes the Fiftieth Milestone—Cricketer in Philadelphia—Raid on a Club House—An Armless Painter.

London, Dec. 1, 1894.—Here we are in December—dear me how time does fly. This has been an eventful year, and in order to interest the good people of Scranton the Xmas London letter will contain a brief resume of the doings of '94—but to the present. It is the quiet before the storm and the papers are again full of Japanese victories and Chinese cowardice. The various political leaders have been making speeches in the country districts and Rosebery has been pooh-poohing Devonshire, and Devonshire has been reviling Rosebery. The liberals are making it very clear that they intend to put the abolition of the Peers first in their programme, and this means trouble and trouble means dissolution, and the popular idea is that the English liberals will be as badly beaten as the American Democrats have been, and that the bill for the breaking up of the Lords will be shelved for many years to come. What is wanted is this: For some vigorous leader to step forward and propose new lines for an improved upper chamber, but until this is done all the talking and all the inciting will be of no avail.

The Prince of Wales is 50 years old on the same day that this letter is dated. Fifty years old and a grand mother; well, her face and figure do not look it, although she has passed through several severe trials. She was extremely fond of the boy she lost and possessed a great affection for her brother-in-law, the late Czar. She bears the nation's good wishes and admiration of the courage she has displayed in braving a Russian winter in order to comfort her bereaved sister—to whom she bears a striking likeness. While their mother has been nursing the dowerg camrins her daughters, the Princesses Victoria and Maud, have been enjoying themselves with the Duchess of York. One-half of their time has been spent scampering over the country in a little pony cart without fuss or attendant; the other half has been spent at the Duchess of York's snug little home, the girls finding it more cozy than Sandringham. Princess May's mother, the Jolly and substantial Duchess of Teck, has also had a birthday this week. She is now 61, and was married at the age of 32. Her married life has been a very happy one, and the Duchess is a dear old soul who is as ready to open a very small bazaar as a very large one. She is a very busy woman just now and a very proud one, too, for her son Dolly will be married to Lady Margaret Grosvenor next week, and Dolly's pa-in-law to come, the Duke of Westminster, is presenting the young couple with a brand-new house in Carlos Place. The Duke owns a lot of property around and one unkind and evidently jealous critic writes that the

duke knows what he is about when he plants a real live prince in the vicinity.

Yet another club "raid." One by one the police are raiding all the small clubs where gambling is carried on. This time it was the Albert club and the men in blue made a sudden rush for the door and in no time they had surrounded the astonished members, who were led off to the station, the more wealthy taking cabs and looking as though it was all so much fun. Others were marched down the streets through the streets—rather unnecessary, this. The compulsory retirement of the members spoils business for the day at a small restaurant near by, the managers explaining, "our customers are all back." The "prisoners" complained that they were subjected to needless indignity by having their pockets searched and also breathe vengeance against one of their number who they believe has given the club away owing to a betting dispute, an argument in which he was worsted.

Funny lectures on funny subjects are absolutely common, but a Mr. Baylis has quite capped the most peculiar with a lecture on the proper training of an auctioneer's voice. If auctioneers do cultivate their vocal organs our family are not going to attend any more sales. As it is a good song they moved to buy beds and chairs and things if the vendor pleaded in tones too dulcet to be withstood.

Yet another "variety show" play. It is the same as those that have preceded it, only music is of a superior order. It is called the "Shop Girl," but it might just as well be called the "Establishment de Tiffany" or the "Giddy Goat," or anything else, in fact, as it is sheer nonsense and rollicking fun from beginning to end. The author's name is Henry (which is all right), but his other name is Dan (which is all wrong), and the aforesaid music is by Ivan Caryll and Mouckout. Arthur Williams is the bright particular star and he scintillates right merrily. Another piece, by name "The Wrong Girl," first saw the light at the Strand. It is poor stuff, but seems to have caught on. Willie Edou imperatorates himself, which is weak wit; Miss Mary Brough, however, has a great part and pulls the whole play along in capital style. At the Court theatre, Hawtree and Edith Kenward are going to revive the "Kancrago Girl." We do not see half enough of Edith. She is one of those girl things that have the bad taste to like America—and dollars.

Lord Rosebery intends to try for the "Derby" again next year. If all goes well he will run "Sir Veto," and has already secured the services of Watts, a well tried and exceedingly capable jockey. Talking of jockeys, reminds me that during the racing season just ended, ninety-one jockeys shared between them more than 11,000 pounds, of which no fewer than 1,501 were given to the two leaders—M. Cannon and T. Leates. What a chance is here for one or two dashing, cool headed riders, and surely there are plenty of them? Cannon heads the list of winning jockeys with 157 wins and T. Leates runs him very close with a total of 153.

Lord Hawke has been giving his opinions of his recent trip to St. Paul's, which is the most go-ahead weekly on this side of the Atlantic. He speaks particularly well of the treatment the team received in Philadelphia, and we learn that at the Bryn Mawr hotel

(sounds like Wales) they lost their hearts to the beautiful ladies at a ball, we also read that they learnt a new dance called the "Two Step" (that ha! we know that dance), in fact, they seem to have had a real good time with the ladies driving about in coaches and things. So far so good, but we Britons weep when we learn that all the team were "queer" crossing Ontario and feel for their sufferings on that occasion. Did the charming ladies of Philadelphia feel for them too, I wonder?

A Bradford paper announces that America is giving the largest orders to our cloth factories just now, the Bradford firms alone having 175,000 worth of cloth for export, but alas! we also learn that the British market is being flooded with cheap German cloths printed on both sides and sold at less than 10 cents a yard. Made in Germany—ugh! The name of Germany reminds me that the great, little, very important emperor is in a state of considerable wrath, and for what reason forsooth. As all the world knows William composed a "Song to Aegir" and some brutal critics have run it down. The unfortunately truthful critics are in bad tune, but they are quite right. The song was sung in London by Mr. Haydn Coffin at a concert introducing American composers, by the way, and the song reminds one of those touching lines we yet another effusion which runs in one part: "Their music (Germans) ah! the music of the future it will be; they like it loud and like it long and minus melody." Well, Billy's song is loud and it certainly does not contain much melody. It is one of those songs that require a full sized church organ and a trombone to give a fair rendering—but there! I don't suppose Aegir minds much, for he, she or it must have been deaf after the first few lines. Then William is also worth because some vulgar English comic papers have been caricaturing him, the cartoon that most annoyed him being one that represented him as working the strings from the background.

In artistic circles "one man" shows are all the rage. Prominent among these has been the collection of paintings—principally of birds—by a Japanese artist. And now we have a collection of pictures by an armless painter. The pictures are no monstrosities either, for the artist has won more than one medal in competition, and at the spring exhibition last year the academy accepted, although they did not hang one of this clever man's efforts. His work is done purely with the mouth, his teeth being in his hands. He is a hard worker and earns good money.

Mr. Labouchere, M. P. has been fighting another libel case brought against him by the Rev. Robert Macmillan. Labby wrote a red-hot article on the reverend gentleman's method of collecting money and of his ways of spending same, and said lots of unkind things about the gentleman, one of which accused him of too freely partaking of the cup that inebriates as well as cheers. The jury found for Macmillan and awarded him one farthing damages, and as the judge refused to allow costs he has been a virtual win for Mr. "Truth" Labouchere. Labby does not mind paying up for this sort of thing at all—it is all business to him and he has heaps of money.

The floods have subsided and Windor is nearly itself again, but North Kensington was flooded last week owing to the bursting of a reservoir and a deal of damage was done. The

weather is now all that one could wish and the rains have happily left us in peace—for a time!

THINGS WORTH KNOWING.

London was the first city to use coal.

There are 47 Chinese temples in this country.

The largest blast ever fired was the famous one at Hell Gate.

The Capitol at Washington will be 100 years old on September 18.

Plinius says that 10 years were spent in building the Temple of Diana at Ephesus.

The first king to whom the title of "Majesty" was applied was Louis XI in France, in 1463.

The Merrimack river is said to move more machinery than any other stream in the world.

The tomb of Mahomet is covered with diamonds, sapphires and rubies valued at \$10,000,000.

The first bricks made in this country were manufactured by the Virginia settlers in 1621.

The largest room in the world, unbroken by pillars, is a drill hall in St. Petersburg, 82x150 feet.

The largest ship in the world, a few war vessels for coast defense excepted, is the Catalina.

The largest cheese ever made is probably that now at the World's fair, though there is record of other big ones.

The largest bridge ever built is that crossing the Firth of Forth, though the proposed Hudson river bridge will surpass it.

It is said that the largest piece of mica in the world was recently taken out of a North Carolina quarry. It measures 2 1/2 x 1 1/2 inches.

The largest desert is the Sahara. It covers an area of 2,000 miles from east to west, 1,000 from north to south, altogether 2,000,000 square miles.

It takes eight months to travel from the sun to the earth. Sound, traveling in the air, would require about 14 years to accomplish the same journey.

The Victoria Railroad bridge over the St. Lawrence at Montreal is two miles long, and one of the engineering wonders of the world, and yet it cost only \$5,000,000.

The royal labyrinth of Egypt was a walled inclosure containing 12 palaces, each having 3,000 rooms. It is described by Herodotus, but its remains have never been found.

Solomon's temple was 107 feet long, 35 feet broad and 51 feet high. Though deemed a wonder of the world, it was not larger than many private houses of the present time.

The largest gold nugget ever found in Colorado weighed 13 pounds; the largest in the United States weighed 131 pounds and 6 ounces; largest in the world, 223 pounds and 4 ounces.

The greatest natural bridge in the world is the Natural bridge, over Cedar creek, in Virginia. It extends across a chasm 80 feet in width and 250 feet in depth, at the bottom of which the creek flows.

The largest cask in the world is the tun at Heidelberg; church, St. Peter's, Rome; government building, the Palais de Justice, at Brussels; picture gallery, the Louvre; museum, the British museum, in London.

The best example of Cyclopean buildings are at Baalbec. There are stones in the Baalbec walls 30 feet above the level, several of which are 60 feet long, 24 feet thick and 16 broad, each stone weighing over 2,500 tons, all cut, dressed and brought from distant quarries.

Magna Charta, the great charter of Englishmen's liberties, is preserved in the British museum. It is somewhat stained by time, but King John's seal and name are still quite legible at the bottom of it.

By a simple rule the length of the day and night, any time of the year, may be ascertained by simply doubling the time of the sun's rising, which will give the length of the night, and double the time of setting will give the length of the day.